



THE MOSO
VANUATU

LUNCH

Bready things :

Manoush - lebanese flat bread with zaatar and olive oil	V	800
Homemade garlic loaf		800
Crusty french baguette	V	700
Margarita pizza		1,000 / 1,500

To dip :

Toum - Lebanese garlic sauce	V GF	700
Salsa Verde	V GF	600
Basil and Nangai nut pesto	V GF	700
Guacamole	V GF	700
Hummus	V GF	700
Baba ganoush	V GF	700

Meaty bits :

Beef kofta	GF	1,400
Pork croquettes - served with asian master stock		1,500
Sambousek - Lebanese crispy spiced beef pies		1,500
Shish Tawook - Chicken kebabs bathed in yogurt, spices and garlic	GF	1,700
Pulled pork sliders		1,500
Chorizo shakshuka	GF	1,500



THE MOSO
VANUATU

Fishy bits :

Freshly caught yellowfin tuna sashimi	GF	1,500
Half dozen oysters served with classic mignonette	GF	2,400
Poulet fish ceviche	GF	1,800
Beer battered mahi mahi fish fingers		1,500
Blue cheese and bacon stuffed prawns		1,800
Chili and garlic pan fried squid	GF	1,400

Green things :

Tabbouleh	V GF	900
Green papaya salad - Add-prawns	V GF	800 / 1,500
Fresh tomato salad	V GF	1000
Sauteed snake beans with lemon and butter	V GF	600
Garlic and ginger bok choy	V GF	600
Vine leaves stuffed with rice and pine nuts	V GF	900
Persian marinated olives	V GF	800

Grains and legumes :

Lightly crushed broad beans with olive oil	V GF	900
Quinoa and pea fritters	V	1100
Mujadara - Lebanese rice with lentils, onion and spices	V GF	1200
Singapore Noodles - add prawns	V GF	1,400 / 2,000

Sweet things :

Chocolate lava cake with vanilla ice cream		1,100
Deep fried nut crumbed banana with coconut ice cream		1,100
Affogato served with your choice of Frangelico, Baileys or Patron XO Cafe		1,400

V - Vegan
GF - Gluten Free

